

Filioma

FILIOMA DRY WHITE WINE



GRAPE VARIETY:
SAVATIANO, RODITIS



WINEMAKING:

In stainless steel tanks with indigenous yeasts. After fermentation, clarification and filtration follow.



TASTE CHARACTERISTICS:

A wine full of freshness in every sip! Bright, lemon-green color that captivates the nose through a palette of surprisingly fresh aromas such as pear, grapefruit and peach which characterize the popular Greek varieties Savvatiano and Reditis. The fruity flavors are highlighted by a balanced acidity offering a pleasant and really refreshing aftertaste!



PAIRS WITH:

Excellent with salads, traditionally Greek appetizers, lightly cooked dishes such as a risotto with asparagus.



SERVING TEMPERATURE:

7-10 °C



P.G.I.

STEREA ELLADA



REGION

Asopia of Tanagra



BOTTLE

750 mL



DATE OF HARVESTING

Mid September



MATURING

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ALCOHOL	TOTAL ACIDITY	pH	REDUCING SUGARS
11.7 %Vol	5.2 gr/l (expressed in Tartaric acid)	3.45	2 gr/l



*That for the production of this wine we are not using any milk , egg products or other animal byproducts.

**This wine does not contain any GMO (Genetically Modified Organisms), part of GMO or ingredients coming from GMO. (EU 1829/2003 AND 1830/2003)

